



Sweet potato & wattleseed damper

Serves 24 tastes

Source: SBS Food



Ingredients

4 cups SR Flour
1 teaspoon wattleseed
Large pinch of salt
4 tablespoons soft butter
1 heaped cup cooked sweet potato
1 & 1/4 cups milk

Extra plain flour for rolling and shaping

A little extra milk for brushing

Butter to serve

Equipment

Large mixing bowl
Measuring spoons and cups
Wooden spoon to mix
Scone cutter

Baking tray covered with baking paper
Pastry brush

What to do:

- Pre heat oven to 180 degrees c
- Combine flour, wattleseed and salt in a bowl and mix
- Add the butter, use your fingertips to rub the butter into the flour
- Combine the milk and sweet potato and mix well to combine
- Add the potato and milk mix to the flour
- Stir gently with a wooden spoon to combine into a soft dough
- Tip the dough onto a floured surface, sprinkle with flour and bring into a ball
- Divide this ball into 12 even portions, roll and shape the portions very gently into ball shapes
- Place on the baking tray, brush with milk and bake for 15-20 minutes or until they are browned on the bottom
- Serve while hot with a wedge of butter on the side